



OKURA

Japanese Restaurant

## Starters

### **Edamame**

Cold	3.95
Hot	3.95
Garlic Soy	4.95

### **Miso Soup**

2.95

Miso Soup with Tofu and Green Onion

### **Kinoko “Mushroom” Miso Soup**

3.95

Miso Soup with assorted Mushrooms

### **Seaweed Salad**

6.95

Assortment of Seaweed, marinated with Sesame Dressing garnished with Toasted Sesame Seeds

### **Sunomono “Cucumber” Salad**

6.95

Thinly sliced Cucumber, Seaweed, Served with a sweet Vinegar Dressing

### **Spinach Gomaae**

8.95

Chilled, Steamed Spinach Tower with Sweet Roasted Sesame Dressing

### **Takosu “Octopus” Salad**

8.95

Thin slices of Octopus, Cucumber, Seaweed, served with a Sweet Vinegar Dressing

### **Wasabi Caesar Salad**

6.95

Heart of Romaine Lettuce with a Wasabi Caesar Dressing

### **Soft Shell Crab Spring Roll**

7.95

Soft Shell Crab, Scallop Mousse with Shiitake Mushrooms

### **Fire Cracker**

7.95

Spicy Tuna and Avocado served with Fried Wonton Chips

### **Gyoza Dumplings (Potstickers)**

6.95

Lightly Fried Pork and Chicken Dumplings

## Carpaccio

### **Kobe Beef Carpaccio**

10.95

Seared, Thinly sliced Kobe Beef with Kaiware, Red Onion, Shiso, and Horseradish.

### **Serrano Hamachi Carpaccio**

11.95

Hamachi Carpaccio with a hint of Serrano Heat

### **Hamachi Carpaccio**

11.95

Fresh Ginger, Chives, and Shallots with Soy-lemon Vinaigrette

## A la Carte

**Dynamite Mussels** 11.95

Baked Mussels topped with Crab and Tobiko Caviar. Finished with a Spicy Cream Sauce

**Seafood Gratin** 11.95

Shrimp & Scallops baked with Shimeji Mushrooms and a Spicy Cream Sauce

**Chili Shrimp on Cali Roll** 13.95

California Roll topped with sautéed Chili-Garlic Shrimp

**Crispy Soft Shell Crab** 11.95

Served on Grilled Romaine with Spicy Sesame-Miso Vinaigrette

**Pan Seared Tuna** 12.95

Seared rare, with Soy Butter, and an assortment of Mushrooms and Baby Greens

**Crispy Spicy Tuna** 11.95

Crispy Rice Cakes covered with Spicy Tuna topped with Caramelized Ginger.

**Dynamite Rock Shrimp** 12.95

Tempura battered then tossed with a Spicy Tobiko Aioli. Served with Wonton Chips

**Agedashi Tofu** 8.95

Crispy Fried Tofu with Dashi Broth

**Hamachi Kama “Yellowtail Collar** 9.95

Yellowtail Collar grilled and served with Ponzu Sauce.

**Beef Robata Skewers (3 Skewers)** 11.95

Beef in a light marinade and Japanese Barbecue Sauce

**Chicken Robata Skewers (3 Skewers)** 8.95

Boneless Chicken with Japanese Barbecue Sauce

**Robata Grilled Spareribs** 15.95

Marinated in a Sake Barbecue Sauce Grilled and served with Scalloped Potatoes

**Beef Ishiyaki** 24.95

Cook our Fresh and Juicy Marbleized Rib Eye at your table on a hot stone

## Tempura

**Okura Tempura** 14.95

Lightly Battered and Fried Shrimp and Vegetables

**Vegetable Tempura** 11.95

Lightly Battered and Fried and Vegetables

## Chef's Specialty

### **Toban Yaki**

28.95

10oz. USDA Choice Rib Eye with Shimeji & Shiitake Mushrooms, Asparagus and Tomatoes cooked with Sake, Soy and Yuzu juice in the Toban and brought to your table with the lid closed to finish cooking. Open the lid and share the taste and smell with your family and friends.

## Entrees

### **Chilean Sea Bass**

24.95

Served in a Soy Ginger Butter Sauce on Steamed Bok Choy, and Garnished with Lemon Grass and Ginger with Mussels and Scallops

### **Black Cod**

22.95

Broiled, served in a Wild Mushroom broth on Spinach, Turnip and Baby Carrots with Shrimp & Scallop Ravioli

### **Atlantic Salmon**

21.95

Pan Roasted with White Wine, Garlic and Herbs served on a bed of "Forbidden" Black Rice with Sautéed Fresh Vegetables and Mushrooms

### **Baked King Crab**

24.95

Baked Alaskan King Crab with Sweet Miso and Spicy Cream Sauce, served with Fried Rice

### **Asian Marinated Hanger Steak**

21.95

Served on Fried Brown Rice and Asian Mixed Herb Pear Salad

### **Roasted Herb Chicken**

19.95

Free Range Chicken Breast coated with a Shiso-Yukari Crust Roasted in a Tomato, Cheese and Caper Butter Sauce, Served on a Fried Brown Rice with Sautéed Fresh Vegetables

### **Okura Bento Box**

21.95

The Okura Bento Box is a combination of California Roll, Mixed Tempura, and a choice of Beef, Chicken, or Salmon.

## From the Sushi Bar

### **Nigiri Sampler**

48.00

12 pieces total of assorted Nigiri Sushi. Toro, Maguro, Hamachi, Salmon, Tai, Ebi, Ika, Albacore Tuna, Tamago, Unagi.

### **Sashimi Sampler**

58.00

2 Slices each of our finest fish:  
Toro, Maguro, Salmon, Albacore Tuna, Hamachi and Tai.

## Sushi

English	Japanese	2pcs
Jack Mackerel	Aji	MP
Sweet Shrimp	Ama-Ebi	7.95
Monk Fish Foie	*Ankimo	5.95
Shrimp	*Ebi	4.95
Yellow Tail	Hamachi	5.95
Japanese Scallops	Hotate	4.95
Squid	Ika	4.95
Salmon Caviar	Ikura	5.95
Salmon	Sake	4.95
Octopus	Tako	4.95
Red Snapper	Tai	7.95
Japanese Omelet	Tamago	3.95
Albacore Tuna	Shiro Maguro	4.95
Tuna	Maguro	5.95
Blue Fin Fatty Tuna	Toro	MP
Fresh Water Eel	*Unagi	4.95
Sea Urchin	Uni	7.95

## Sashimi

English	Japanese Sliced	5pcs
Jack Mackerel	Aji	MP
Sweet Shrimp	Ama-Ebi	15.95
Monk Fish Foie	*Ankimo	11.95
Shrimp	*Ebi	10.95
Yellow Tail	Hamachi	15.95
Japanese Scallops	Hotate	14.95
Squid	Ika	12.95
Salmon Caviar	Ikura	14.95
Salmon	Sake	14.95
Octopus	Tako	14.95
Red Snapper	Tai	18.95
Japanese Omelet	Tamago	7.95
Albacore Tuna	Shiro Maguro	14.95
Tuna	Maguro	15.95
Blue Fin Fatty Tuna	Toro	MP
Fresh Water Eel	*Unagi	14.95
Sea Urchin	Uni	18.95

## Maki Mono/Cut Rolls

		HR	Roll
<b>California Roll</b>	Crab with Avocado.	4.95	6.95
<b>*Dragon</b>	BBQ Eel and Avocado over Shrimp Tempura	8.95	12.95
<b>Ebi Tempura</b>	Shrimp Tempura, Tobiko, Kaiware and Cucumber	6.95	10.95
<b>*Crunch</b>	Shrimp Tempura, Avocado, and Tempura Flakes	8.95	12.95
<b>Hamachi</b>	Yellow Tail, Cucumber, Green Onion, Spicy Aioli & Tobiko	6.95	10.95
<b>Hotate</b>	Spicy Scallops with Green Onion, & Tobiko	6.95	10.95
<b>*Rock n' Roll</b>	BBQ Eel and Avocado	5.95	8.95
<b>*Spider</b>	Crispy Soft Shell, Kaiware, Cucumber, Tobiko	8.95	12.95
<b>Negi-Toro</b>	Fatty Blue Fin Tuna and Green Onion		MP
<b>Rainbow Roll</b>	Choice of Chef Picked Fish on top of California Roll.		13.95
<b>Philadelphia Roll</b>	Cream Cheese and Salmon	6.95	13.95
<b>Spicy Tuna</b>	Spicy Tuna with Cucumber and Micro Wasabi	5.95	7.95
<b>*Salmon Skin</b>	Crisp Salmon Skin w/Cucumber, Gobo Roots & Bonito Flakes	5.95	7.95

## Okura Specialty Rolls

<b>*New Volcano Roll</b>	California Roll Topped with Baked Salmon and Spicy Tuna	18.95
<b>Red Spider Roll</b>	Spicy Tuna, Crab and Gobo Root w/ Soy Paper & Spicy Eel Sauce	16.95
<b>Red Dragon Roll</b>	Shrimp Tempura, Cucumbers, Spicy Tuna and Avocado	17.95
<b>*Lobster Tempura</b>	Lobster Salad, Cucumbers, Flash Fried & Topped with Tobiko	17.95
<b>*New Baked Alaskan</b>	California Roll Topped with Baked Salmon with a Sweet Miso Glaze	17.95
<b>James Dean</b>	Crab, Tuna and Eel w/ Cucumber, Avocado filling & Spicy Aioli	17.95
<b>Marilyn Monroe</b>	Shrimp, Avocado, and Cucumber with Crab, Scallops & Spicy Aioli	17.95
<b>The Madonna</b>	Shrimp Tempura, Avocado, and Cucumber topped with Crab & Tuna	17.95
<b>Dyno-Mite Roll</b>	Spicy Scallop Flash Fried with Tobiko, Ponzu, and Yuzu Sauce	14.95
<b>New Kyu</b>	Cucumber, Hamachi, Salmon, Tobiko, Tuna, Ponzu and Yuzu Sauce	14.95
<b>*Tuna Tempura</b>	Spicy Tuna Flash Fried and Topped with Tobiko and Green Onion	11.95
<b>Chirashi</b>	Assortment of Sashimi on a bed of Sushi Rice	27.95

\*Indicates Cooked Items